

12. The method for producing vinegar according to claim 9 or 10 further comprising the step of adding clean natural water together with said sea water.

13. The method for producing vinegar according to claim 9 or 10, wherein said sea water comprises a mixture of at least two selected from the group consisting of surface layer sea water, deep layer sea water, concentrated sea water and desalted sea water.

14. A method for producing vinegar comprising the steps of:  
preparing water, a portion of said water comprising at least sea water;  
mixing together the water and a cereal selected from the group consisting of rice, wheat and corn; and  
fermenting the mixture until vinegar is created.--

#### REMARKS

Applicant has canceled claims 1-8 without prejudice and added new claims 9-14. Applicant would like to point out that the new claims 9-14 clearly claim the method of making the vinegar. Applicant respectfully submits that this is not a change in the invention prosecuted in this application since, as admitted by the Examiner:

“Said vinegar is not claimed with respect to its chemical or physical makeup, but rather by the method in which it is produced.”

Accordingly, Applicant respectfully submits that at best the original claims 1-6 were product-by-process claims, but primarily process. Applicant has therefore amended the claims to make them clearly process claims. Applicant respectfully submits that these amendments to the claims are supported by the application as originally filed and do not contain any new matter. Accordingly, the Office Action will be discussed in terms of the claims as amended.

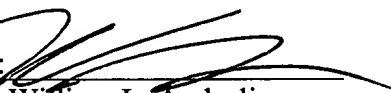
Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attached page is captioned “Version with markings to show changes made.”

In view of the above, therefore, it is respectfully requested that this Amendment be entered, favorably considered and the case passed to issue.

Please charge any additional costs incurred by or in order to implement this Amendment or required by any requests for extensions of time to KODA & ANDROLIA DEPOSIT ACCOUNT NO. 11-1445.

Respectfully submitted,

KODA & ANDROLIA

By:   
William L. Androlia  
Reg. No. 27,177

2029 Century Park East  
Suite 3850  
Los Angeles, CA 90067  
Tel: (310) 277-1391  
Fax: (310) 277-4118



**VERSION WITH MARKINGS TO SHOW CHANGES MADE**

**IN THE CLAIMS:**

Cancel claims 1-8 without prejudice.

Add new claims 9-14 as follows:

- 9. A method for producing vinegar comprising the steps of:  
absorbing water to a cereal as a material, said cereal selected from the group consisting of rice, wheat and corn; and  
brewing said material with said water to produce vinegar, wherein at least a portion of said water used in said steps comprises at least sea water.
10. A method for producing vinegar comprising the steps of:  
steaming a cereal as a material, said cereal selected from the group consisting of rice, wheat and corn, with water; and  
brewing said material with said water, wherein at least a portion of said water used in said steps comprises sea water.
11. The method for producing vinegar according to claim 9 or 10 further comprising the step of desalting sea water from a concentration of  $10^{-1}$  to  $10^{-3}$  %.
12. The method for producing vinegar according to claim 9 or 10 further comprising the step of adding clean natural water together with said sea water.
13. The method for producing vinegar according to claim 9 or 10, wherein said sea water comprises a mixture of at least two selected from the group consisting of surface layer sea water, deep layer sea water, concentrated sea water and desalted sea water.
14. A method for producing vinegar comprising the steps of:  
preparing water, a portion of said water comprising at least sea water;

mixing together the water and a cereal selected from the group consisting of rice, wheat and corn; and

fermenting the mixture until vinegar is created.--